

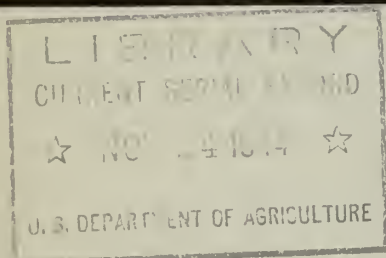
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# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!



September 25, 1944

ONIONS!  
Victory Food Selection  
September 21 - October 7

NOW is the time to feature onions - as a flavoring in soup, as a vegetable, in sandwiches or to smother a steak. We are all urged to help relieve the present heavy supply of onions. The peak of harvesting will be through September and October. Do your part and serve them often.

Here is a RECIPE which is easily prepared and a good starter for Lunch or Dinner:

### ONION SOUP

Ingredients	S e r v i n g s		
	20	50	100
Onions (Med. Sized (Sliced thin)	20	50	100
Fat	7 Tbsp.	1-1/8 C.	2-1/4 C.
Water, boiling	1 1/2 Qts.	1 Gal.	2 Gal.
Meat Broth	3 Qts.	2 Gals.	3-3/4 Gal.
Thickening	3/4 C.	1-1/3 C.	3-3/4 Cup.
Salt	To Taste	To Taste	To Taste
Cheese, grated (if desired)			

Cook Onions in fat until yellow  
Add to hot water and cook until tender  
Add the meat broth  
Stir in thickening (made from equal parts of flour and cold water)  
Boil for a few minutes  
Add Seasoning  
Serve with toasted bread or sprinkle with cheese

